# Food enzyme cellulase

## 1 General information

**Submitter** Genencor International B.V.
**Commission ID** EFSA-Q-2023-00229

## 2 Source

**Organism** Trichoderma reesei
**GMM** No
**Strain** DP-Nzc104

## 3 EFSA Applications

- **Enzyme protein** Cellulase, **cDNA sequence** Not available, **Mass** Not available, **Chemical parameters** /, **Question number** EFSA-Q-2023-00229, **EFSA Status** Finished, **Safety evaluation** Safety evaluation of a food enzyme containing cellulase and endo-1,3(4)-β-glucanase activities from the non-genetically modified Trichoderma reesei strain DP-Nzc104

## 4 Manufacturing

**Production** Fermentation

## 5 Industrial activity

### Intended food use

- Beer and cereal based beverages
- Cereal processing
- Fruit and vegetable processing

- Production of wine
- Vinegar production

**Exposure level** Chronic exposure to the food enzyme–TOS was calculated using the FEIM webtool by combining the maximum recommended use level with individual consumption data (EFSA CEP Panel, 2021). The estimation involved selection of relevant food categories and application of technical conversion factors (EFSA CEP Panel, 2023).
**Intended use level** 24.0 mg TOS/kg RM
**Usage details** The food enzyme is intended to be used in eight food manufacturing processes : Processing of cereals and other grains (Production of flour, Production of brewed products, Production of distilled alcohol), Processing of fruit and vegetables (Production of juices (vegetable juices only), Production of fruit and vegetable products other than juices, Production of wine and wine vinegar), Processing of plant-and fungal-derived products (Production of plant-based analogues of milk and milk products)